



# ANYTHING but chili

**2019  
SWEET  
RECIPES**



# Sweet Category

## 2019 Winners

*1st Place– Lisa Stone, Kempner TX*

*2nd Place– Terry Foresman, San Antonio TX*

*3rd Place-Happy Burton, Marion TX*

*4th Place-Ben Head, Shreveport LA*

*5th Place– Diana Klade, New Braunfels TX*

*6th Place– Becky Allen, George West TX*

*7th Place– Michelle Ott, Baytown TX*

*8th Place– Diana Klade, New Braunfels TX*

*9th Place– Jason Goains, Meridian TX*

*10th Place– Blu Daniels, Winona TX*

# Spicy Terlingua Chocolate Fudge



**First Place**

**Lisa Stone**

**Kempner TX**



## Ingredients:

*3 cups milk chocolate morsels*

*1 can sweetened condensed milk*

*1 tsp vanilla extract*

*Dash of cayenne*

*1 tsp Terlingua Championship mix*

*1/4 cup walnuts*

*Drizzle:*

*1/4 tsp Terlingua Championship mix*

*1/2 cup white chocolate morsels*

*1 tsp shortening*

*Dash of cayenne*

Line an 8" square pan with aluminum foil or parchment paper.

1. Heat the chocolate and sweetened condensed milk over medium low heat until the chocolate is melted. Be sure to keep stirring so its melts evenly.
2. Add in the vanilla, cinnamon, walnuts, cayenne and Terlingua Championship mix
3. After everything is thoroughly combined, immediately pour fudge into the pan. Allow at least four hours to set in the refrigerator.
4. Drizzle: Melt all ingredients listed above in a saucepan and drizzle over fudge.
5. Remove from the pan and cut into squares.

# Spicy Pecan Caramel Turtle Candy



**Second Place**  
**Terry Foresman**  
**San Antonio TX**



## *Ingredients:*

<i>12oz semi sweet chocolate chips- 2 cups divided</i>	<i>1 cup chopped pecans</i>
<i>2T shortening, divided</i>	<i>1 tsp Terlingua Championship mix</i>
<i>11oz bag caramels</i>	<i>1/8 tsp cayenne</i>
<i>2T butter</i>	<i>Drizzle: 1/2 cups white chocolate chips</i>
<i>2T water</i>	<i>Dash of cayenne</i>
	<i>Dash of Terlingua Championship mix</i>
	<i>4T shortening</i>

Line pan with parchment paper.

Melt caramels, butter, spices and water in a pan over low heat until melted and smooth.

Stir in chopped pecans.

Drop by spoonful on parchment paper pan.

Refrigerate until firm.

Place half of the chocolate chips and shortening in microwavable bowl. Microwave in intervals of 30 seconds at a time until melted.

Dip hardened caramels into the chocolate and return to pan. Refrigerate for an hour.

Drizzle with white chocolate mixture.

# Hot Chili Peanut Brittle



***Third Place***

***Happy Burton***

***Marion TX***

Mel Burton was the stand in for Happy.



## ***Ingredients:***

*1 cup sugar*

*1./2 cup light corn syrup*

*2T Terlingua Championship mix*

*1/4 tsp red jalapeno powder or hot  
chili pepper mix*

*1 cup unsalted nuts*

*1/4 tsp salt*

*1T unsalted butter*

*1 tsp vanilla*

*1 tsp baking soda*

Butter a cookie sheet.

In microwave safe bowl combine first four ingredients and microwave four minutes on high.

Remove from microwave and add peanuts and salt. Careful– HOT. Microwave three and a half minutes on high.

Add butter and vanilla. Mix well. Microwave on high one and a half minutes.

Remove. Stir in baking soda and pour onto greased cookie sheet. Break when cool and serve.

# Chili Buttermilk Chocolate Cake



**Fourth Place**

**Ben Head**

**Shreveport LA**



## *Ingredients:*

### *Cake:*

*1 cup butter  
1/3 cup unsweetened cocoa  
1 cup water  
1/2 cup buttermilk  
2 lg eggs  
1 tsp vanilla  
1 tsp baking soda  
2 cups sugar  
2 cups all purpose flour  
1/4 tsp salt*

### *Buttermilk Frosting:*

*1 cup butter  
1/4 unsweetened cocoa  
1/3 cup buttermilk  
16ozs confectioners sugar  
1 tsp vanilla  
1/2 cup pecans  
2T Terlingua Championship  
mix*

1. Preheat oven to 350 degrees. Grease and flour a 9x13 pan.
2. Combine butter, cocoa & water in a small saucepan. Heat over low heat stirring until melted.
3. Using electric mixer, beat buttermilk. Eggs, baking soda and vanilla until smooth.
4. Gradually add melted butter mixture until smooth.
5. In med. bowl, combine sugar, flour & salt. Add to buttermilk mixture & beat until blended. Pour into pan and bake 30-35 minutes or until set.
6. Frosting— combine butter, cocoa & buttermilk in a saucepan and heat over low until smooth.
7. Remove from heat. Add 1 tsp + 1/8 tsp Terlingua Championship mix and heat.
8. Remove from heat and add confectioners sugar, vanilla & pecans.
9. Pour over cake while still warm. Let frosting cool and set before slicing.
10. Sprinkle Terlingua Championship mix on frosting to taste.

# Brickle Bar



***Fifth Place***

***Diana Klade***

***New Braunfels TX***



## *Ingredients:*

*1 yellow cake mix without pudding*

*1 can condensed milk*

*1/3 cup butter, melted*

*1/2 cup chopped pecans*

*1 lg egg, lightly beaten*

*4T Terlingua Championship Mix*

*1 pkg Almond Brickle chips*

Preheat oven to 350 degrees.

Combine first three ingredients in a large bowl, mix well.

Press into 9x13 pan.

Combine brickle chips, condensed milk, pecans and Terlingua Championship mix in medium bowl.

Spread over cake.

Bake 25 minutes.

Cool in pan on rack. Cut into bars.

# Chili Pepper Brownies



***Sixth Place***  
***Becky Allen***  
***George West TX***



## ***Ingredients:***

### *Brownies:*

*Box of your favorite brownie mix*  
*Ingredients called for on box*  
*3 tsp Terlingua Championship mix*  
*1/4 tsp cayenne*

### *Chocolate frosting:*

*1/3 cup milk*  
*1/3 cup butter*  
*1 1/4 cup sugar*  
*1 tsp Terlingua Championship mix*  
*1 tsp vanilla*  
*1 cup semi-sweet chocolate chips*

Brownies: Mix brownies according to directions on box, adding the Terlingua Championship mix and cayenne pepper to dry mix. Bake according to directions. Let cool in the pan then frost.

One Minute Chocolate Frosting: Combine butter, milk, Terlingua Championship mix and sugar in a small saucepan. Bring to a boil over medium high heat and let boil for 45 seconds.

Remove from heat and whisk in vanilla and chocolate chips until smooth and shiny. Immediately pour over brownies. Let cool completely to set.

# Mexican Chocolate Cupcakes with Dulce de Leche Frosting



*Seventh Place*

*Michelle Ott*

*Baytown TX*



## *Ingredients:*

### *Cupcakes:*

*1 box yellow cake mix  
1T Terlingua Championship mix  
1/2 tsp nutmeg  
1/2 tsp allspice  
1/4 cup milk  
1 stick unsalted butter, softened  
3 eggs  
1 8oz sour cream  
4oz Mexican chocolate*

### *Frosting:*

*1 can vanilla frosting  
1 can Nestle's Dulce de Leche  
Powdered sugar*

### *Ganache filling"*

*6oz dark chocolate chips  
1/4 cup heavy cream  
3T unsalted butter  
1/4 tsp cayenne*

Cupcakes: Mix all ingredients. Bake at 350 degrees for 20-25 minutes. Let cool and before adding ganache and frosting.

Ganache: Melt in glass bowl over boiling water. Stirring until smooth. Fill cupcakes.

Frosting: Mix frosting and Dulce de leche and add powdered sugar until desired consistency. Frost cupcakes.

# Spiced up Snickerdoodles



***Eighth Place***

***Diana Klade***

***New Braunfels TX***



## ***Ingredients:***

*3 cups flour*

*2 tsp cream of tartar*

*1 tsp baking soda*

*1 tsp cinnamon*

*1/2 tsp salt*

*1 cup unsalted butter*

*1 cup sugar*

*1/2 cup lightly packed brown sugar*

*4T Terlingua Championship Mix*

*1 lg egg*

*1 lg egg yolk*

*2 tsp vanilla extract*

## ***Sugar Coating:***

*1/4 cup sugar*

*2 tsp cinnamon, mixed together*

Whisk together first five ingredients plus the Terlingua Championship mix.

In large bowl cream butter, sugar & brown sugar until blended. Add eggs and vanilla until well combined.

Add dry ingredients slowly. Cover tightly and refrigerate 30 minutes or more.

Heat oven to 350 degrees.

Line cookie sheets with parchment paper. Spoon out 1T (tablespoon) cookie dough and roll into a ball.

Coat in sugar-cinnamon mixture. Place on cookie sheet.

Bake for 7-10 minutes.

# Texas Chocolate Cake-Chili Glazed Ganache- Chili Peanut Brittle



*Ninth Place*

*Jason Goains*

*Meridian TX*



## *Ingredients:*

### *Chocolate Cake:*

*1 stick butter  
2 T sugar  
2 eggs  
1/4 tsp vanilla  
1 cup flour  
1/4 tsp baking soda  
1/4 tsp sea salt  
1 cup cocoa powder  
1 cup butter milk  
1/2 cup Terlingua Championship mix*

### *Ganache:*

*1/2 cup heavy cream  
1/2 cup chocolate chips  
1/4 cup milk*

### *Peanut Brittle:*

*2 T sugar  
1 cup corn syrup  
Peanuts  
1/4 tsp salt  
1/4 tsp baking soda  
1 T Terlingua Championship mix*

Sorry everyone.

If you want the directions how to

Cook this one....

You will have to get in touch

With Jason.

The directions were not included.

I do have a call into Jason about the

Directions. Once I have those I will

Update the recipe.

# Pineapple Fritters



***Tenth Place***

***Blu Daniels***

***Winona TX***



## ***Ingredients:***

*1 egg*

*2T sugar*

*1/2 tsp salt*

*1 1/4 cup flour*

*2 cups crushed pineapple*

*1 tsp baking powder*

*1 T Terlingua Championship mix*

*Vegetable oil for frying*

*1/2 cup honey*

*1/2 tsp Terlingua Championship mix*

*Powdered sugar for dusting*

In bowl beat egg and sugar. Stir in pineapple and salt. In a separate bowl combine flour, baking powder and Terlingua Championship mix. Stir into pineapple mixture until thoroughly blended.

Heat 1 inch oil over high heat. When oil reaches 350 degrees, drop batter by spoonful into oil working in batches. Cook for 2-3 minutes until golden. Drain on paper towels.

Stir in honey, butter and Terlingua Championship mix together in a small sauce pan. Heat until melted. Dust with powdered sugar and drizzle with sauce.